

**WHAT IS CLAIMED IS:**

- 1           1.    A method for preparing a potato product comprising:  
2                    producing potato pieces having a desired shape from potatoes; and  
3                    passing the potato pieces through a batter solution containing a food  
4                    grade color selected from the group consisting essentially of, individually or in  
5                    combination; xanthine, monoazo, pyrazolone, triphenylmethane, or indigoid color  
6                    compounds or aluminum salts of corresponding FD&C dyes extended on a  
7                    substratum of alumina hydrate.
- 1           2.    The method of Claim 1, wherein the potato pieces are produced by  
2                    cutting the potato into the potato pieces and at least partially cooking the potato  
3                    pieces in a water bath or a steam chamber to swell and partially gelatinize potato  
4                    starch in the potato pieces before passing said pieces through the batter solution.
- 1           3.    The method of Claim 2, wherein the potato pieces that are at least  
2                    partially cooked are dried before passing the potato pieces through the batter  
3                    solution.
- 1           4.    The method of Claim 1, including removing the potato pieces from the  
2                    batter solution and parfrying the potato pieces.

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1           5.    The method of Claim 1, wherein the potato pieces are produced by  
2   forming a potato mash from the potatoes and extruding the potato mash to form  
3   the potato pieces.

1           6.    The method of Claim 1, including adding a natural or artificial  
2   sweetener to the batter solution before passing the potato pieces through the batter  
3   solution to impart a sweet taste to the potato pieces.

1           7.    The method of Claim 1, including adding granulated sugar to the batter  
2   solution before passing the potato pieces through the batter solution.

1           8.    The method of Claim 1, including adding granulated sugar and  
2   sucralose to the batter solution before passing the potato pieces through the batter  
3   solution to impart a sweet taste to the potato pieces.

1           9.    A method of preparing potato products comprising:  
2                   at least partially cooking potatoes in a water bath or a steam chamber;  
3                   producing potato mash from the at least partially cooked potatoes;  
4                   mixing the potato mash with at least one of an artificial or natural  
5   sweetener and food grade color to produce a potato mixture;  
6                   forming the potato mixture into potato pieces;

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1 frying the potato pieces; and  
2 freezing the potato pieces.

1 10. The method of Claim 9, wherein the potato mash is mixed with a  
2 natural or artificial sweetener that includes granulated sugar.

1 11. The method of Claim 9, wherein the potato mash is mixed with a  
2 natural or artificial sweetener that includes sucralose.

1 12. The method of Claim 9, wherein the potato mash is mixed with cocoa  
2 and chocolate flavor.

1 13. The method of Claim 9, wherein the potato mash is mixed with  
2 artificial cinnamon flavor.

1 14. The method of Claim 9, wherein the potato mash is mixed with a food  
2 grade color selected from the group consisting essentially of, individually or in  
3 combination; xanthine, monoazo, pyrazolone, triphenylmethane, or indigoid color  
4 compounds or aluminum salts of corresponding FD&C dyes extended on a  
5 substratum of alumina hydrate.

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1           15. The method of Claim 9, wherein the potato mash is mixed with both an  
2           artificial or natural sweetener and food grade color.

1           16. A prepared colored French fried potato product comprising:  
2           potato pieces which have been passed through a colored batter solution  
3           containing food grade color to coat the potato pieces and impart color to the potato  
4           pieces, and subsequently fried;  
5           the food grade color in the batter solution being selected from the group  
6           consisting essentially of, individually or in combination; xanthine, monoazo,  
7           pyrazolone, triphenylmethane, or indigoid color compounds or aluminum salts of  
8           corresponding FD&C dyes extended on a substratum of alumina hydrate.

1           17. The prepared colored French fried potato product of Claim 16,  
2           wherein the potato pieces are formed potato pieces produced from a potato mash.

1           18. The prepared colored French fried potato product of Claim 16,  
2           wherein the potato pieces are cut from raw potatoes.

1           19. The prepared colored French fried potato product of Claim 16,  
2           wherein the batter solution also includes an added artificial or natural sweetener.

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1           20. The prepared colored French fried potato product of Claim 16,  
2           wherein the potato pieces are frozen.

1           21. A prepared sweet flavored French fried potato product comprising:  
2           potato pieces produced through addition of a natural or artificial sweetener  
3           to impart a sweet taste to the potato product and subsequently fried.

1           22. The prepared sweet flavored French fried potato product of Claim 21,  
2           wherein the natural or artificial sweetener includes granulated sugar.

1           23. The prepared sweet flavored French fried potato product of Claim 21,  
2           wherein the natural or artificial sweetener includes sucralose.

1           24. The prepared sweet flavored French fried potato product of Claim 21,  
2           wherein the potato pieces also contain added cocoa and chocolate flavor.

1           25. The prepared sweet flavored French fried potato product of Claim 21,  
2           wherein the potato pieces also contain artificial cinnamon flavor.

1           26. The prepared sweet flavored French fried potato product of Claim 21,  
2           wherein the potato pieces also contain a food grade color selected from the group

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1 consisting essentially of, individually or in combination; xanthine, monoazo,  
2 pyrazolone, triphenylmethane, or indigoid color compounds or aluminum salts of  
3 corresponding FD&C dyes extended on a substratum of alumina hydrate.

1 27. The prepared sweet flavored French fried potato product of Claim 21,  
2 wherein the potato pieces are formed potato pieces produced by forming potato  
3 mash containing the natural or artificial sweetener.

1 28. The prepared sweet flavored French fried potato product of Claim 27,  
2 wherein the potato mash also contains an artificial coloring agent.

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